

NIGHTINGALE GROUP MENU

Served family style, number of dishes will be determined based on the group size

TO START CHOICE OF THREE	Apple, fennel, asiago, citrus vinaigrette Beet, orange, dill, whipped feta, everything crumble Kale, aged gouda, pumpkin seeds, radish, balsamic Caesar, white anchovies, garlic bread crumbs, parmigiano reggiano Mixed greens, mandarin orange, dates, crispy chickpea, maple dijon dressing Seared albacore tuna, leche de tigre, finger lime, cucumber, chili oil Buttermilk fried chicken, spiced maple syrup, sumac, pickles Cauliflower hummus, chermoula, pickled celery, fife sourdough Braised meatballs, san marzano, parmesan, pine nut, basil
ADD ON	Oven fired focaccia - 6
PIZZA.PASTA CHOICE OF THREE	Spicy spianata salumi, piquillo pepper, san marzano tomato Chorizo, pepperoncini, honey, mozzarella Pepperoni, red onion, mozzarella, tomato Guanciale, pineapple, habanero, chives Squash, aged balsamic, roasted onions, pistachios Roasted mushroom, fontina, confit garlic, arugula pesto Margherita, san marzano tomato, mozzarella, basil Nduja, jimmy nardello pepper, buffalo mozzarella, tomato Spaghetti, manila clam, jalapeño, scallion, white wine Squid ink radiatori, spot prawns, artichoke, calabrian chili Rigatoni all'arribbiata, whipped ricotta, basil
LARGE PLATES CHOICE OF ONE	Grilled top sirloin, green peppercorn jus, fried leek, black truffle Roasted half chicken, grilled radicchio, green harissa, dijon mustard jus King salmon, german smashed potato, aioli, tarragon vinaigrette Roasted pork belly, gochujang glaze, white kimchi Salt spring island mussels, tomatillo, cilantro, lime, baguette
VEGETABLES CHOICE OF THREE	Baked sweet potato, pickled shallot, mushroom xo, chive crème fraîche Roasted brussel sprouts, green onion, thai chili vinaigrette Grilled broccolini, calabrian chili vinaigrette, parmesan, parsley Roasted cauliflower, sultana, sunflower seeds, cilantro, turmeric vinaigrette Kennebec fries, ketchup powder, malt vinegar aioli Roasted eggplant, citrus glaze, salsa roja yogurt, puffed wild rice, green onion Carrots, chimichurri, hazelnut dukkah, coconut labneh Pan roasted shishito peppers, furikake, ranch
DESSERT CHOICE OF FOUR	Salted caramel pot de crème, vanilla breton, butterscotch Chocolate mousse, white chocolate coffee cream, brownie, earl grey milk chocolate Banoffee, rum & white chocolate mousse, banana bread, whipped caramel ganache Strawberry shortcake, lychee gel, strawberry ganache, pistachio almond sponge cake Hazelnut marquise, spiced apricot gel, salted whipped cream, miso tuile Carrot cake, cream cheese frosting, pineapple rum, candied carrots

**We politely decline all requests to modify menu items.*

***Consumer advisory warning for raw foods: In compliance with the Department of Public Health we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health. x*

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